

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-29-06Day: SATURDAYBREAKFAST - Arrival Time: 0720Officer's Signature: AL

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BOILED EGGS PEELLED	2		
Hot Cereal	150 or More	TWIST PEELED	1		
Juice	40	CHILLED JUICE	1 1/2 C.		
Milk	38 - 40	2% MILK	1 C.		
		PUMPKIN COMP OR ATOLI	1 EA.		
		ORANGE	1 EA.		
		ORANGES	1 EA.		

LUNCH - Arrival Time: 1210Officer's Signature: Bm

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1/3 C.	155	
Stew	160 or more	Chicken Curry w/sauce	3 oz		
Hot Starch	150 or more	Stir-fry oriental veg.	1/2 C.		
Hot Vegetables	160 or more	Dinner rolls	1 ea.		
Canned fruits/Pudding	40 or less	Butter	1 ea.		
		Grapes	1 C.		
		Milk/Sandwich	1 ea.		

DINNER - Arrival Time: 1700Officer's Signature: Ⓟ

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Bisteau w/ veg.	3 oz.	163	
Stew	160 or more	Rice	2/3 C.		
Soup	175 or more	Veg. Soup	1 C.		
Hot Vegetables	160 or more	Seasoned carrots	1/2 C.		
Canned fruits/Pudding	40 or less	White roll / margarine	2 ea.		
Milk	40 or Less	apple (Fresh)	1 ea.		
		Sandwich / milk	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 7-28-06Day: Fri

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Cornmeal	1/2	175	
Hot Cereal	150 or More	Scramble eggs	1/2 c		
Juice	40	Apple muffin w/ jelly	2 pcs		
Milk	38 - 40	milk	1 c 2%		
		chilled juice	1/2		
		Orange fruit w/ creamer	1 each		
		Snacks			

LUNCH – Arrival Time: 1150

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ROAST BEEF	302.	150	
Stew	160 or more	STRAWBERRY RICE	2/3 c.		
Hot Starch	150 or more	VEGETABLE COLLAGE SALAD	1 Bowl		
Hot Vegetables	160 or more	BUTTERED CARROTS 1/2 c. / DINNER ROLL	2 ea.		
Canned fruits/Pudding	40 or less	MARGARINE 1 ea. / RED FRUITED BLUE	1 Bowl		
		TUNA SANDWICH	1 ea.		
		MILK & JUICE	1 ea.		

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07.27.06Day: ThursdayBREAKFAST – Arrival Time: 0715Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon	1 ea.	140	
Hot Cereal	150 or More	French toast	4 ea.		
Juice	40	apple juice	1 ea.		
Milk	38 - 40		1 ea.		
		Syrup & butter	1 ea.		

LUNCH – Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken	307	140	
Stew	160 or more	Brown potatoes	1 c.		
Hot Starch	150 or more	Peas	1/2 c.		
Hot Vegetables	160 or more	Carrot raisin pineapple salad			
Canned fruits/Pudding	40 or less	Dinner rolls / butter	2 ea.		
		Apples	1 ea.		
		milk & Sandwhich	1 c.		

DINNER – Arrival Time: 1700 hrs.

Officer's Signature: _____

No. of Meals: 03 plates

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork Bistake	3 oz.	153	
Stew	160 or more	Minestrone soup	1 c.		
Soup	175 or more	steamed white rice	2/3 c.		
Hot Vegetables	160 or more	Crab & broccoli salad	1/2 c.		
Canned fruits/Pudding	40 or less	Homemade wheat roll	2 pcs.		
Milk	40 or Less	2% Low fat milk	250 ml		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07.26.06Day: WedBREAKFAST – Arrival Time: 0715Officer's Signature: [Signature]

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg	1 scp.	140	
Hot Cereal	150 or More	Potato Hash/brown	1 scp.		
Juice	40	Toast bread	5 pcs.		
Milk	38 - 40		1 ea.		
		grape juice	1 ea.		
		fresh orange	1 ea.		
		Margarine	1 ea.		

LUNCH – Arrival Time: 1207Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	meat loaf	30z	147	
Stew	160 or more	Masked Potatoes	1/2 c.		
Hot Starch	150 or more	mixed Peas & Carrots			
Hot Vegetables	160 or more	Dinner rolls	2 ea.		
Canned fruits/Pudding	40 or less	Butter	2 ea.		
		Peach halves	2 ea.		
		Angel food cake	2 ea.		
		milk & Sandwich	1 ea.		

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey adobo w/ veg.	30z.	153	
Stew	160 or more	rice	1/3 c.		
Soup	175 or more	French onion soup	1 c.		
Hot Vegetables	160 or more	Garden Salad w/ Dressing	1 c.		
Canned fruits/Pudding	40 or less	white roll / margarine	2 ea.		
Milk	40 or Less	apple & milk	1 ea.		
		Sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/25/06Day: TUESDAY

BREAKFAST - Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH - Arrival Time: 12/2Officer's Signature: Bra

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Honey glazed Ham	303	169	
Stew	160 or more	spiced scalloped apples (no skin)	1/2 C.		
Hot Starch	150 or more	steamed Tapioca	1/2 C.		
Hot Vegetables	160 or more	tomato salad	1 C.		
Canned fruits/Pudding	40 or less	Dinner rolls	1 ea.		
		Butter	1 ea.		
		Milk & Sandwich	1 ea.		

DINNER - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Homemade corn chow soup	1 C.	175	
Stew	160 or more	BBQ fish w/ fork sauce	3 oz.		
Soup	175 or more	steamed rice	1/2 C.		
Hot Vegetables	160 or more	Asparagus w/ cheese sauce	1/2 C.		
Canned fruits/Pudding	40 or less	Homemade wheat roll w/ margarine	1		
Milk	40 or Less	Mandarin Oranges	2/1		
		milk (breaks sandwich)	1 C. 20		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-24-06Day: MONDAYBREAKFAST - Arrival Time: 0705Officer's Signature: AL

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2 c.	140	
Hot Cereal	150 or More	TOASTED WHEAT BREAD	4 pcs.		
Juice	40	JUICY JUICE	1 ea.		
Milk	38 - 40	2% MILK	1 c.		
		APPLE	1 ea.		
		MARGARINE	1 ea.		
		JELLY	1 ea.		

LUNCH - Arrival Time: 1215Officer's Signature: BWJ

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	spaghetti w/ meat sauce	303	145	
Stew	160 or more	French Bread	2 pcs		
Hot Starch	150 or more	Salad	1 c.		
Hot Vegetables	160 or more	Oranges	1 ea.		
Canned fruits/Pudding	40 or less	milk	1 ea.		
		Sandwich	1 ea.		

DINNER - Arrival Time: 1705Officer's Signature: AS

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Cacciatore	302.	147	
Stew	160 or more	steamed rice	2/3 c.		
Soup	175 or more	Mushroom Soup	1 c.		
Hot Vegetables	160 or more	Squash w/ carrots & Bell Pepper	1/2 c.		
Canned fruits/Pudding	40 or less	white roll / margarine	2 ea.		
Milk	40 or Less	watermelon	1 c.		
		Tuna Sandwich / milk	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: July 22, 2006Day: SaturdayBREAKFAST - Arrival Time: 0700Officer's Signature: [Signature]No of Meals: 25

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chicken Amstado		172	
Hot Cereal	150 or More	Twice Baked			
Juice	40	Orange			
Milk	38 - 40	Juice			
		milk			
		Graham Crackers			
		Butter			

LUNCH - Arrival Time: 1146Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	2 1/2 C.	153	
Stew	160 or more	Chicken Soup w/Barana	3oz.		
Hot Starch	150 or more	Lettuce & tomato salad/dressing			
Hot Vegetables	160 or more	Dinner rolls/butter	2 ea.		
Canned fruits/Pudding	40 or less	Cantaloupe	1 C.		
		Milk	1 ea		
		Sandwich	1 ea.		

DINNER - Arrival Time: 1637Officer's Signature: [Signature]No. of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	homemade Veg. soup	1 bowl	179	
Stew	160 or more	stir fry seafood w/ Veg.	1 scp.		
Soup	175 or more	steamed white rice	1 scp.		
Hot Vegetables	160 or more	Buttered corn	1 bowl		
Canned fruits/Pudding	40 or less	homemade white roll	2 pcs.		
Milk	40 or Less	mandarin orange w/ jello	1 bowl		
		milk	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07.21.06Day: FridayBREAKFAST – Arrival Time: 0704Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Poached eggs	2 pcs.		
Hot Cereal	150 or More	Cold cereal	1 bwl.		
Juice	40	chilled juice	1 ea.		
Milk	38 - 40	milk 2%	1 ea.		
		Buttered wheat toast	2 pcs.		
		fresh orange	1 ea.		
		Graham crackers	3 pcs.		

LUNCH – Arrival Time: 12:00Officer's Signature: [Signature]No. of Meals: 10

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ chicken	30%	143	
Stew	160 or more	steamed Red Rice	1/3 c.		
Hot Starch	150 or more	Seasoned Green Beans	1/2 c.		
Hot Vegetables	160 or more	Potato Salad	1/4 c.		
Canned fruits/Pudding	40 or less	homemade white roll	1		
		Margarine Fresh grapes	2		

DINNER – Arrival Time: 1717Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/2 c	149	
Stew	160 or more	Mahi-Mahi	30%		
Soup	175 or more	Cooked Kang-Kang	1 c.		
Hot Vegetables	160 or more	Applesauce	1 c.		
Canned fruits/Pudding	40 or less	Soup	1 c		
Milk	40 or Less	Rosku Cookie.	1 ea.		
		Milk/Sandwich	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/20/06Day: ThuBREAKFAST - Arrival Time: 0705Officer's Signature: FGNo of Meals: 5

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1 1/2 c.		
Hot Cereal	150 or More	Banana Pancake	3		
Milk	40	Grilled Ham	2 oz.	140	
	38 - 40	Milk 2 1/2	1 cc.		
		1 Maple Syrup and 2 Margarine 1cc.			

LUNCH - Arrival Time: 12:02Officer's Signature: Carl MartinNo. of Meals: 10

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	3 oz. Roast Turkey	3 oz.	154	
Stew	160 or more	1/2 homemade dressing	1/2 c.		
Hot Starch	150 or more	1/2 c. Baked Sweet Potato	1/2		
Hot Vegetables	160 or more	1/2 c. Seasoned peas and carrots	2 each.		
Canned fruits/Pudding	40 or less	2 Homemade wheat Rolls 1/2 Margarine	2 cc.		

DINNER - Arrival Time: 1700Officer's Signature: John

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1	152	
Stew	160 or more	Ground beef	1		
Soup	175 or more	veg. salad	1		
Hot Vegetables	160 or more	Dinner roll w/ butter	2		
Canned fruits/Pudding	40 or less	Angel cake	1		
Milk	40 or Less	Milk	1		
		Sandwich	1		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/19/06Day: WEDBREAKFAST – Arrival Time: 1108
No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs / toasted bread			
Hot Cereal	150 or More	Fresh cereal			
Juice	40	Fried Rice		153	
Milk	38 - 40	Juice & Pop			
		Milk			

LUNCH – Arrival Time: 1159
No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hamburger / mashed potatoes		147	
Stew	160 or more	String beans			
Hot Starch	150 or more	Dinner roll			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Hot cheese sandwich			
		Milk			
		Juice			

DINNER – Arrival Time: 1711
No. of Meals: _____Officer's Signature: For

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 C	153	
Stew	160 or more	Pork	3oz		
Soup	175 or more	Veg.	handful		
Hot Vegetables	160 or more	Soup	1 C		
Canned fruits/Pudding	40 or less	Tangerine	1 C		
Milk	40 or Less	Dinner rolls	2ea		
		Sandwich / milk	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/18/06Day: Tuesday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast / Bacon		140	
Hot Cereal	150 or More	Fish orange			
Juice	40	Cookies			
Milk	38 - 40	milk			
		Juice			

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled Turkey & Swiss melt sandwich			
Stew	160 or more	Grilled chicken			
Hot Starch	150 or more	Italian Garden soup		175	
Hot Vegetables	160 or more	Panama			
Canned fruits/Pudding	40 or less	Juice			
		milk			

DINNER – Arrival Time: 1705Officer's Signature: Pony

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	FISH FLOUNDER	302.	153	
Stew	160 or more	STEAMED RICE	2/3 c.		
Soup	175 or more	CORN CRAB SOUP	1 c.		
Hot Vegetables	160 or more	SEASONED ZUCCHINI w/ TOMATO/ONIONS	1 SMALL BOWL		
Canned fruits/Pudding	40 or less	BLOSSOM PEAR SALAD	1 SMALL BOWL		
Milk	40 or Less	MILK	2 ea.		
		DINNER ROLL 2 ea. / MARGARINE 2 ea. / SANDWICH 1 ea.			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/17/06Day: Monday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs		140	
Hot Cereal	150 or More	Hot cereal - porridge			
Juice	40	Juice			
Milk	38 - 40	Milk			
		Fresh orange			
		Grain crackers			

LUNCH – Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED BBQ PORK CHOP	3 OZ	155	
Stew	160 or more	ALU GRATIN POTATOES	1 C		
Hot Starch	150 or more	SAUTÉED GREEN MIXED VEG.	1/2 C.		
Hot Vegetables	160 or more	WHEAT ROLL	2		
Canned fruits/Pudding	40 or less	WALDORF SALAD	1/2 C		
		2 % MILK	1 C		

DINNER – Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 C.	148	
Stew	160 or more	Chicken w/ dumplings	3 OZ		
Soup	175 or more	battered steamed broccoli	1/2 C.		
Hot Vegetables	160 or more	Dinner rolls	2 ea.		
Canned fruits/Pudding	40 or less	Butter	1 ea.		
Milk	40 or Less	Cantaloupe	1 C.		
		milk/sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/16/06Day: SUNDAYBREAKFAST - Arrival Time: 0630Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Apple	14	141	
Hot Cereal	150 or More	Blueberry Pancakes	3		
Juice	40	Margarine	2		
Milk	38 - 40	Syrup	1		
		Grilled Ham	2		
		Milk	1		
		Crackers	4		

LUNCH - Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kebab	202	155	
Stew	160 or more	Stew	2/3		
Hot Starch	150 or more	Seasoned Veg.	3/4		
Hot Vegetables	160 or more	Tilapia	2		
Canned fruits/Pudding	40 or less	Margarine	2		
		Mixed Fruit cup			
		Milk	1		

DINNER - Arrival Time: 1650Officer's Signature: K. JonesNo. of Meals: 01

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grilled rice	2/3	165	
Stew	160 or more	Vegetable Soup	1c.		
Soup	175 or more	Hot soup	3 pc.		
Hot Vegetables	160 or more	Mixed Veg. Salad	1c.		
Canned fruits/Pudding	40 or less	peach halves	1c		
Milk	40 or Less	Stinger roll Margarine	2 pc.		
		Rocky Road Cookie			
		Sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion: 1

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/15/06Day: Saturday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Dupkin soup		175	
Hot Cereal	150 or More	boiled eggs	2		
Juice	40	Twisted bread			
Milk	38 - 40	Graham Crackers			
		Fruit Orange			
		milk			
		Juice			

LUNCH – Arrival Time: 1201Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Curry w/ Sauce	3oz	169	
Stew	160 or more	steamed rice	1/2 c.		
Hot Starch	150 or more	str fry scrambled eggs	1/2 c.		
Hot Vegetables	160 or more	homemade salt & oil w/ margarine	2oz		
Canned fruits/Pudding	40 or less	fresh grapes	1c.		

DINNER – Arrival Time: 1650Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice.	1/3 c	168	
Stew	160 or more	Beef Bistack w/ veg.	3oz		
Soup	175 or more	Hearty Veg. Soup	1 c.		
Hot Vegetables	160 or more	Seasonal Carrots	1/2 c.		
Canned fruits/Pudding	40 or less	Dinner rolls/butter	1 ea.		
Milk	40 or Less	Fruit Apples	1 ea		
		Milk/ Sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: July 14, 2006Day: Friday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs			
Hot Cereal	150 or More	Blueberry Muffin			
Juice	40	Oatmeal			
Milk	38 - 40	Fresh banana			
		milk			
		Cooking			

LUNCH – Arrival Time: 1210 hrs.

Officer's Signature: _____

No. of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender roast beef	3oz.	150°	
Stew	160 or more	Steamed Rice	2/3c.	160	
Hot Starch	150 or more	Buttered Carrots	1/2c.		
Hot Vegetables	160 or more	Veg. Collage salad			
Canned fruits/Pudding	40 or less	homemade wheat roll			
		Red Fruited Jello			
		Tuna Sandwich / Fruited Juice / milks			

DINNER – Arrival Time: 1717

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3c.		
Stew	160 or more	Battered fish w/ tartar sauce & lemon	3oz	150°	
Soup	175 or more	Buttered green beans/chess collage	1/2c.		
Hot Vegetables	160 or more	Dinner rolls/butter	1 ea		
Canned fruits/Pudding	40 or less	milk	1 ea		
Milk	40 or Less	honey dew	1 ea		
		Sandwich	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-13-06
~~06-28-06~~Day: THURS DAY
~~Tuesday~~

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast supreme		145	
Hot Cereal	150 or More	Juice			
Juice	40	milk			
Milk	38 - 40				

LUNCH – Arrival Time: 1210Officer's Signature: [Signature]No. of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground beef with Gravy	1 pc.	168	
Stew	160 or more	Mashed potatoe	1 scp.		
Hot Starch	150 or more	Green peas			
Hot Vegetables	160 or more	Dinnerroll			
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 1705Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PORK BISTEAK	2oz.	162	
Stew	160 or more	CHICK & BROCCOLINI SOUP	1/2 c.		
Soup	175 or more	MINI-STROMBO SOUP	1 c.		
Hot Vegetables	160 or more	2 POTATO MUFFINS & 2 SUGAR COOKIES			
Canned fruits/Pudding	40 or less	2 DINNER ROLL / 1 MARCHANDISE			
Milk	40 or Less	MILK	2 CA.		
		SANDWICH	1 CA.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tesp; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-12-06Day: WEDNESDAY

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	toast bread			
Hot Cereal	150 or More	orange		140	
Juice	40	mixed p/dab			
Milk	38 - 40	Fresh orange			
		Juice			
		Milk			
		Crackers			

LUNCH – Arrival Time: 1215Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	old fashioned meatloaf	3oz	148	
Stew	160 or more	beef & potato w/ gravy	1/2c		
Hot Starch	150 or more	seasoned mix peas & carrots	1/2c		
Hot Vegetables	160 or more	Homemade w/ oil o/ margarine	2 pcs		
Canned fruits/Pudding	40 or less	Peach Angel food cake	1/2		
		snacks			
		cookies & graham cracker	5 pcs		

DINNER – Arrival Time: 1910Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3c	155	
Stew	160 or more	Turnip & Potato w/ Veg.	3oz		
Soup	175 or more	French Onion Soup	1c		
Hot Vegetables	160 or more	Garden Salad w/ dressing	1c		
Canned fruits/Pudding	40 or less	Dinner rolls/butter	2ea		
Milk	40 or Less	Grapes	1c		
		milk/Sandwich	1ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-11-06Day: TuesdayBREAKFAST - Arrival Time: 0640Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1 scp.		
Hot Cereal	150 or More	Cold cereal	1 bowl.		
Juice	40	milk	1 ea.		
Milk	38 - 40	jelly	2 ea.		
		Banana (fresh)	1 ea.		
		Orange (fresh)	1 ea.		
		Graham crackers	3 pcs.		

LUNCH - Arrival Time: 1235

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Glazed Ham		145	
Stew	160 or more	Hot Apple Sauce			
Hot Starch	150 or more	French Potatoes			
Hot Vegetables	160 or more	Brill Double Salad			
Canned fruits/Pudding	40 or less	Wheat roll			
		Milk			

DINNER - Arrival Time: 1710

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	RICE	1 scp	154	
Stew	160 or more	Grilled fish	2 pcs		
Soup	175 or more	Corn Soup	1 scp		
Hot Vegetables	160 or more	Dinner roll w/ butter	2 pcs		
Canned fruits/Pudding	40 or less	Mandarine	1 scp		
Milk	40 or Less	Milk	1		
		Sandwich	1		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 7/10/06Day: MondayBREAKFAST - Arrival Time: 0655

Officer's Signature: _____

No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c.		
Hot Cereal	150 or More	Scrambled Egg Cold	1/2 c.		
Juice	40	Buttered Wheat Toast Jelly	2		
Milk	38 - 40	Milk.	1 c 2/3		

LUNCH - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Spaghetti w/ meat sauce		155	
Stew	160 or more	Tossed Salad with olive oil			
Hot Starch	150 or more	Toasted bread			
Hot Vegetables	160 or more	Orzo Juice			
Canned fruits/Pudding	40 or less	Milk			
		Ham + cheese sandwich			

DINNER - Arrival Time: 1735Officer's Signature: Bm

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 c.	159	
Stew	160 or more	Chicken Cacciatore	3 oz		
Soup	175 or more	Sautéed squash w/ carrots & B. Pepper	1/2 c.		
Hot Vegetables	160 or more	Mushroom soup	1 c.		
Canned fruits/Pudding	40 or less	Dinner rolls	1 ea.		
Milk	40 or Less	Butter / milk	1 ea.		
		watermelon	1 c.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-09-06Day: Sunday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Toast bread	4 pcs.	140	
Hot Cereal	150 or More	Bacon	2 pcs.		
Juice	40	Orange juice	1 ea.		
Milk	38 - 40		1 ea.		
		fresh Orange	1 ea.		
		Syrup & butter	1 ea.		
		graham cracker	4 pcs. ea.		

LUNCH – Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN SOUP WITH BROWNIER	3 oz.	175	
Stew	160 or more	STEWED RICE	2/3		
Hot Starch	150 or more	LETTUCE & TOMATO SALAD w/ DRESSING			
Hot Vegetables	160 or more	HOMemade WHITE ROLL	2		
Canned fruits/Pudding	40 or less	MANGARNE	2		
		CANTALOUPE	1		
		MILK	1		

DINNER – Arrival Time: 1050Officer's Signature: [Signature]No. of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Spiced rice	1/2 c.	159	
Stew	160 or more	Beef and veg w/ vegetables	3 oz.		
Soup	175 or more	Beef and veg	1/2 c.		
Hot Vegetables	160 or more	Beef and veg	1.		
Canned fruits/Pudding	40 or less	homemade vegetable soup	1 c.		
Milk	40 or Less	ham + cheese sandwich			
		1 c. 2% milk			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-08-06Day: Saturday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Arnskado	1/2 cup	175	
Hot Cereal	150 or More	Rice Cereal	1/2 cup		
Juice	40	Orange juice	1 ea.		
Milk	38 - 40	milk	1 ea.		
		Twisted bread	1 ea.		
		fresh Orange	1 ea.		
		butter & syrup	1 ea.		

LUNCH – Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Stirfry Turkey w/brccoli	3oz.	169	
Stew	160 or more	Steamed Rice	2/3C.		
Hot Starch	150 or more	Emerald salad			
Hot Vegetables	160 or more	Homemade wheat roll	2		
Canned fruits/Pudding	40 or less	Sherbet pumpkin bar			

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/07/06Day: FRIDAYBREAKFAST - Arrival Time: 0720

Officer's Signature: _____

No of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c.	140	
Hot Cereal	150 or More	Poache Egg	2		
Juice	40	Buttered Wheat Toast	2		
Milk	38 - 40	2% Milk	1 c.		
		Jelly			
		Cereal			
		Graham Cracker	3 ea.		

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BB Q Chicken	3oz	159	
Stew	160 or more	Season green beans	1/2 c.		
Hot Starch	150 or more	steamed rice	1/3 c.		
Hot Vegetables	160 or more	Potato salad	1/4 c.		
Canned fruits/Pudding	40 or less	Honeydew w/ roll margarine			
	<u>snacks</u>	Tuna sandwich	1 ea.		

DINNER - Arrival Time: 1743Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 c.	155	
Stew	160 or more	Maki-Maki	3oz		
Soup	175 or more	Kung Kung	1/2 c.		
Hot Vegetables	160 or more	Dinner rolls	1 ea.		
Canned fruits/Pudding	40 or less	Applesauce	1/2 c.		
Milk	40 or Less	Kesku Cookie	1 ea.		
		milk / Sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-06-06Day: Thursday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Ham	1 pc.		
Hot Cereal	150 or More	Pancake	4 ea.		
Juice	40		1 ea.		
Milk	38 - 40		1 ea.		
		Graham Cracker	4 pcs. ea.		
		fresh banana	1 ea.		
		Syrup & butter	1 ea.		

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 1650

Officer's Signature: _____

No. of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1		
Stew	160 or more	Ground beef w/ vegetables	1 c.		
Soup	175 or more	Onion Soup	1 c.		
Hot Vegetables	160 or more	fruit	1 c.		
Canned fruits/Pudding	40 or less	Sponge Cup Cake	1 c.		
Milk	40 or Less	French & Jelly Sandwich	2 slices		
		Milk	1.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07/05/06

Day: _____

BREAKFAST – Arrival Time: 0717

Officer's Signature: _____

No of Meals: 016

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c.		
Hot Cereal	150 or More	steamed Rice	2/3 c.		
Juice	40	Scrambled Egg	1/2 c.		
Milk	38 - 40	2% Milk	2 ea.		
		Jelly	2		
		Slide Buttered Wheat Toast	1		

LUNCH – Arrival Time: 11:40

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger steak	3 oz	169	
Stew	160 or more	Mash potato	1/2 c		
Hot Starch	150 or more	String bean	3/4 c		
Hot Vegetables	160 or more	fruit salad	1/2 c		
Canned fruits/Pudding	40 or less	Chamorro Cake	1 ea.		
		Ham sandwich	1 ea.		
		Milk	1 c		

DINNER – Arrival Time: 1656

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1 cup	169	
Stew	160 or more	Pork	2 pcs		
Soup	175 or more	Dinner rolls w/ butter	2 pcs		
Hot Vegetables	160 or more	Mix veg.	1 cup		
Canned fruits/Pudding	40 or less	Soup	1 bowl		
Milk	40 or Less	Sandwich			
		Milk			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07.04.06Day: TUESDAYBREAKFAST – Arrival Time: 0707Officer's Signature: AKNo of Meals: 1

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/4 c.	142	
Hot Cereal	150 or More	FRENCH TOAST SUPREME	3		
Juice	40	CRUSHED JUICE	1/2 c.		
Milk	38 - 40	2-1/2 milk	1 c.		
		CRISP TURKEY BACON	2		
		1 maple syrup / 2 margarine			
		ORANGE	1 ea.		

LUNCH – Arrival Time: 1130Officer's Signature: Refine

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ITALIAN CASSEROLE STEAK	1	176	
Stew	160 or more	GRILLER TURKEY	1/4		
Hot Starch	150 or more	SWISS MEAT			
Hot Vegetables	160 or more	SPINACH WITH BAKED CHEESE	1		
Canned fruits/Pudding	40 or less	FRENCH COCOA			
		BREAD	1		
		MILK	1		

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBQ / FISH		149	
Stew	160 or more	STEWED VEGETABLES			
Soup	175 or more	CORN SOUP			
Hot Vegetables	160 or more	DINNER ROLL			
Canned fruits/Pudding	40 or less	MILK			
Milk	40 or Less	JUICE			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 7-03-06Day: 2705 MONBREAKFAST - Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs	1/4c.	142	
Hot Cereal	150 or More	Hot bran potato	1/2c.		
Juice	40	Banana muffin w/ jelly	1 pc		
Milk	38 - 40	milk	1c. 2/20		
		chilled juice	1/2c		
	snacks	Crackers	1 pc		

LUNCH - Arrival Time: 1152

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Burrito & Pork Chop		170	
Stew	160 or more				
Hot Starch	150 or more	Au gratin potatoes			
Hot Vegetables	160 or more	Sautéed mix vegies			
Canned fruits/Pudding	40 or less	Honeydew fruit roll			
		Waldorf salad			
		Ham & cheese sandwich / milk.			

DINNER - Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 c	169	
Stew	160 or more	Chicken w/ dumplings	3 oz		
Soup	175 or more	Buttered steamed Broccoli	1/2 c		
Hot Vegetables	160 or more	Dinner rolls	2 ea.		
Canned fruits/Pudding	40 or less	Butter	1 ea.		
Milk	40 or Less	Cantaloupe	1 c.		
		milk / sandwich	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07.02.06Day: Sun

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue berry pancake	3 pcs.		
Hot Cereal	150 or More	Ham	1 pc.		
Juice	40	Syrup	1 ea.		
Milk	38 - 40		1 ea.		
		butter	1 ea.		
		fresh banana	1 ea.		
		fresh apple	1 ea.		

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Kebab	3 oz.		
Stew	160 or more	Steamed rice	1/3 c.	149	
Hot Starch	150 or more	Salted local seasoned veggie	3/4 c.		
Hot Vegetables	160 or more	Tinyas by margarine	1 pc.		
Canned fruits/Pudding	40 or less	fresh hand mixed fruit	1 c.		
		Snacks			
		cookies & jelly sandwich			
		milk & juice			

DINNER – Arrival Time: 1455Officer's Signature: Murphy

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast chow style	100g	169	
Stew	160 or more	Steamed Rice	1/3 c.		
Soup	175 or more	Vegetable soup	1/2		
Hot Vegetables	160 or more	Steamed local vegetable	1/2		
Canned fruits/Pudding	40 or less	Honey dew	1 c.		
Milk	40 or Less	Milk	1 c.		
		panwich peanut & jelly	1 c. 2/3		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07.01.06Day: Sat.

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	eggs boiled	2 pcs.		
Hot Cereal	150 or More	toast bread	1 ea.		
Juice	40	apple juice	1 ea.		
Milk	38 - 40		1 ea.		
		Pumpkin soup	1/2 cup		
		butter	1 ea.		
		graham cracker	1 ea.		

LUNCH – Arrival Time: 1205Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken curry w/ sauce	3oz	165	
Stew	160 or more	steamed rice	1/3c.		
Hot Starch	150 or more	stir-fry oriental veggies	1/2c.		
Hot Vegetables	160 or more	homemade alt. oil w/ margarine	2 pc		
Canned fruits/Pudding	40 or less	fresh grapes	1c.		
	<u>crackers</u>	graham crackers & juice	1 each		

DINNER – Arrival Time: 1655Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3c.		
Stew	160 or more	Beef Brisket w/veg.	2oz	163	
Soup	175 or more	Seasoned carrots	1/2c.		
Hot Vegetables	160 or more	Dinner rolls	1 ea.		
Canned fruits/Pudding	40 or less	Butter	1 ea.		
Milk	40 or Less	Fruit Apples	1 ea.		
		milk/sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06.30.06Day: Thursday FridayBREAKFAST – Arrival Time: 0706Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1 scp.	140	
Hot Cereal	150 or More	Oatmeal	1 bowl.		
Juice	40	Apple muffin	2 pcs.		
Milk	38 - 40	2% milk	1 ea.		
		Chilled juice	1 ea.		
		Graham crackers	3 pcs.		
		Fresh orange	1 ea.		

LUNCH – Arrival Time: 1205

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender Roast Beef / size		143	
Stew	160 or more	Buttered carrots			
Hot Starch	150 or more	Vegetable collage salad			
Hot Vegetables	160 or more	Wheat roll			
Canned fruits/Pudding	40 or less	Jello			

DINNER – Arrival Time: 1655Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 c.		
Stew	160 or more	Battered fish w/ tartar sauce & lemon	3 oz.	140	
Soup	175 or more	Battered green Beans	1/2 c.		
Hot Vegetables	160 or more	Sautéed Chinese Cabbage / carrots / R. Pepper	1/2 c.		
Canned fruits/Pudding	40 or less	Dinner rolls / butter	1 ea.		
Milk	40 or Less	Honey Dew	1 c.		
		milk / Sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 06.29.06Day: Wednesday Thursday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast Supreme	3/4 c	140	
Hot Cereal	150 or More	Chilled Juice with 1 maple	1/2 c.		
Juice	40	Syrup and 2 Margarine			
Milk	38 - 40	Turkey Bacon	2		
		2 1/2 Milk	1 c.		

LUNCH – Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Oven baked crispy chicken	3 oz.	149	
Stew	160 or more	oven broiled potatoes	1/2 c.		
Hot Starch	150 or more	Seasoned peas / carrots sautéed	1/2 c.		
Hot Vegetables	160 or more	Homemade oat roll w/ margarine	2 pgs		
Canned fruits/Pudding	40 or less	fresh apple	1 pc		
	<u>Snacks</u>	Tuna sandwich	1 each		

DINNER – Arrival Time: 1704

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1 cup		
Stew	160 or more	Pork Bistek	1 serv.	159	
Soup	175 or more	Soup	1 serv		
Hot Vegetables	160 or more	Dinner roll w/ butter	2 pgs		
Canned fruits/Pudding	40 or less	Pear Sugar cookies	1 each		
Milk	40 or Less	Sandwich	1		
		Milk	1		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....